abundance in December and January, is of the form and size of a small orange, usually with a pointed projection at the end, the tender thin skin being smooth and polished. The yellow juicy pulp is of an acid but refreshing taste. The tree is propagated by the large seeds, and thrives up to about 3,000 feet or more." (Macmillan, Handbook of Tropical Gardening and Planting.)

40104. Persea americana Miller. Lauraceæ. Avocado. (Persea gratissima Gaertn. f.)

From Alajuela, Costa Rica. Presented by Mr. F. W. Smith, at the request of Dr. Inksetter. Cuttings received March 18, 1915.

40105. Vitis vinifera L. Vitaceæ.

Grape.

From Alicante, Spain. Presented by Señor Gregorio Cruz Valero, director, Estacion Enologica. Cuttings received March 18, 1915.

"The Lairen grape, I am of the opinion, is the same as Listan or Palomino, at the present time extensively grown in California as the Golden Chasselas." (George C. Husmann.)

40106 to 40138.

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From Wakamatsu, Iwashiro, Japan. Presented by Rev. Christopher Noss. Received March 8, 1915. Quoted notes by Mr. Noss.

"From an exhibition in Kawamata, near Fukushima City."

40106 to 40127. Soja Max (L.) Piper. Fabaceæ. Soy bean. (Glycine hispida Maxim.)

- **40106.** "Mochidaizu (dai, large; zu, bean), used in mochi (glutinous rice boiled and pounded in a mortar)."
- **40107.** "No. 2. *Nakatedaizu* (second early), used in *miso* (beans, etc., pickled in salt and made into soup), *tofu* (bean curd)."
- 40108. "No. 3. Shichi-ri-korobi-daizu (20-mile rolling), used for tofu, miso, and soy."
- **40109.** "No. 4. Yuki-no-shita-daizu (under the snow), used for tofu, soy, and miso."
- **40110.** "No. 5. Wasedaizu (early), used for tofu, soy, and miso."
- 40111. "No. 6. Misodaizu."
- **40112.** "No. 7. Ko-tsubu-daizu (small grain), used for miso and natto (buried, fermented, and eaten as a relish)."
- **40113.** 'No. 8. *Kinako-daizu*, made into *kinako* (a flour used in cooking) and also *natto*. Said to have been brought by soldiers from Manchuria.
- **40114.** "No. 9. *Tamazukuridaizu* (name of a county near Sendai), used boiled."
- 40115. "No. 10. Asahidaizu (morning sun), used for natto."
- **40116.** "No. 11. *Darumadaizu* (Dharma, whose image is a rolypoly, can not be upset), used boiled and for *tofu*."
- 40117. "No. 12. Taiwandaizu (Formosa), used boiled."
- 40118. "No. 13. Hato-koroshi-daizu (dove killer), used boiled."
- 40119. "No. 14. Usu-ao-daizu (light green), used for kinako and boiled."